

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		3/12/2002	003 - Maof Limited		Herzeliye	
				COUNTRY	Israel	
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Eliejer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance,		46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification		53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O		

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			Israel
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Dr. Judd Giezentanner	Dr. Eliejer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

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FOREIGN PLANT REVIEW FORM		3/6/2002	008 - Of-Tov (To be newly accredited)		Beit Shan Valley
				COUNTRY	Israel
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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FOREIGN PLANT REVIEW FORM		3/3/2002	011 - Silver Goose		Binyamina
				COUNTRY Israel	
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Dr. Judd Giezentanner	Dr. Eliezer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

18 - Drip pan under refrigeration unit in chiller was dripping onto birds. The inspection service ordered the drain to be plugged and the affected birds to be reconditioned. Done

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FOREIGN PLANT REVIEW FORM		3/3/2002	Est. 014 - Foie Gras		Petach-Tikja
				COUNTRY	Israel
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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COMMENTS:

17, 18 - Flaking paint on undersides of refrigeration units, but not observed on product. Dr. Nili gave the establishment 30 days to correct the problem.

33 - Boning boards deeply scored and stained, but not in use. Dr. Nili told the establishment to correct.

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FOREIGN PLANT REVIEW FORM		3/4/2002	Est. 018 - Hod Hefer		Beit Hasionim	
				COUNTRY	Israel	
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Karol Vigvari		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
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	3/4/2002	Est. 018 - Hod Hefer	Beit Hasonim
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezentanner	Dr. Karol Vigvari	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

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82 - HACCP reassessment not accomplished for 2001. Requested to issue 30-day letter to establishment by Israeli meat inspection authority. Pre-shipment review improper. No CCP check of CLs, instead took temperature of exiting product. Corrected.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		2/28/2002	Est. 104 - Yehiam Meat Products	Kibbutz Yehiam	
					COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/7/2002	ESTABLISHMENT NO. AND NAME Est. 108 - Of-Tov	CITY Beit Shan Valley
			COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

79 - At the time of this audit, Israel was not exempt from the species verification-testing requirement. However, the Israeli inspection service had not been conducting species verification for two years.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		3/11/2002	Est. 119 - Soglowek		Nahariga
				COUNTRY	Israel
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/11/2002	ESTABLISHMENT NO. AND NAME Est. 119 - Soglowek	CITY Nahariga
			COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezantanner	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		2/28/2002	Est. 186 - Sea Chef		Kibbutz Eilon
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
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Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
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Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
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Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
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Personal hygiene practices	26 A	Ingredients identification	53 A	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	2/28/2002	Est. 186 - Sea Chef	Kibbutz Eilon
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Judd Giezantanner	Dr. Eliezer Nili		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		3/5/2002	Est. 209 - Tnuva-Galil		Kiryat Shmona	
						COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
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Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter		40 O	Incubation procedures	69 A
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Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification		53 A	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/5/2002	ESTABLISHMENT NO. AND NAME Est. 209 - Tnuva-Galil	CITY Kiryat Shmona
			COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

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